



AZ CHEF'S WEEK

Curated by Executive Chef, Digby Stridiron

3-COURSE DINNER 66 PER PERSON

WINE PAIRING 40 PER PERSON | COCKTAIL PAIRING 45 PER PERSON

first course

NYOTA

select one

SALMON ESCABECHE

lemon | crispy chapati

GF

Albarino, Portugal | Jamaican Cantarito

GRIOT WINGS

pineapple piri piri, tamarind barbacoa or caribbean honey hot

La Fete Rose, France | Hibiscus Mule

second course

NJIA KUU

select one

CASSAREEP ROASTED BLACK COD

coconut curry | butternut | boniato

VG, GF

Aslina Chenin Blanc, South Africa | Rum Punch

PINEAPPLE PIRI PIRI CHICKEN

jollof rice | labneh | plantain chips | pickled onions | arugula salad

GF

Kind of Wild Sauvignon Blanc, South Africa | Achebe

third course

NYOTA

select one

HONEY & ALMOND POUNDCAKE

sweetened labneh | date reduction

Intenso Muscatel, Brazil | Kahawatini

*These foods are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. If you have allergies or intolerances, please let your guide know.

VG Vegetarian V Vegan GF Gluten Free